



## **WE TAKE OUR COMMITMENT TO HEALTH VERY SERIOUSLY**

**An estimated 10m adults in the UK suffer from one or more allergy. At Artizian, we take our commitment to health very seriously. This means when it comes to food allergies every one of our team players receives regular food allergy training. This training helps them have an understanding of food allergy and its possible consequences.**

**Annex II of the EU Food Information for Consumers Regulation NO.1169/2011 lists 14 allergens that must always be labelled in pre-packed and non-packed foods. Our labelling reflects this throughout our business.**

**THESE ARE THE 14 EU ALLERGENS THAT WE HAVE TO LABEL:**

**CELERY, GLUTEN CEREALS (WHEAT, RYE, BARLEY, SPELT, KAMUT OR THEIR HYBRID STRAINS), CRUSTACEANS, EGG, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA, SULPHUR DIOXIDE & SULPHITES.**

Our commitment to you is that we will label as '**Contains: XXXX**' any EU allergen we intentionally use as an ingredient\*.

If you have food allergies, please make yourself known to one of our team players, so they can help you stay safe.

**COMMITTED TO HELPING YOU MAKE SAFER FOOD CHOICES**

\*our allergen policy covers information about the 14 EU Allergens intentionally used as ingredients. It does not cover allergens present following accidental contact, such as cross contamination by customers.